

FUMI YOSHINAGA

3



What Did You Eat Yesterday?

What Did You Eat Yesterday?

③

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Lotus Root Kitchens

What Did You Eat Yesterday?

Beef Al Pastor Tacos

What Did You Eat Yesterday?

③

FUMI YOSHINAGA

Summer Cabbage, Celery, and Radish

Moray, Edible Seaweed and Turnip

Orange, Sweet Potato, and Eggplant Soba

Citrus, Cauliflower, and Sweet Potato

Spicy Shrimp

Simmered Chicken Wings

Simmered Cabbage, Celery, and Bacon

Hearty Vegetable Zoni and Kandunion

Mango, Mustard Greens, and Egg, Miso Gohan

Lotus Root Kimpua

Entree Crêpes and Snack Crêpes

What Did You Eat Yesterday?

Beef Miso Fried Rice

Sapporo Dohkan Ramen

What Did You Eat Yesterday? #3

From Yoshinaga

#17.	3
#18.	21
#19.	39
#20.	57
#21.	81
#22.	99
#23.	117
#24.	135

#17



I HAVEN'T COME BACK HOME FROM NEW YORK SINCE NEW YEAR'S DAY

FOR NEW YEARS



MY MOTHER HAS BEEN BACK





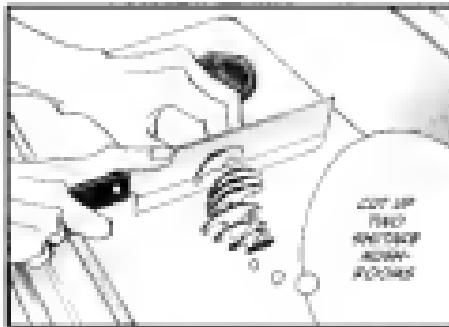








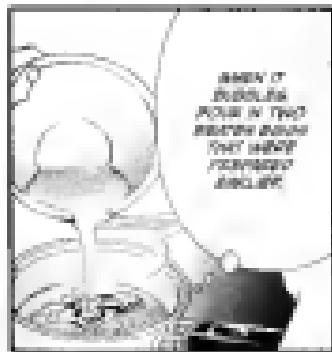




卷之三
五



IN THE POT,
BOIL ONE AND A
QUARTER CUP OF
BUTTER, AND ADD IN
A LITTLE BIT OF
ONION, SOME FLAT
CHICKEN BREASTS,
AND SPINACH
LEAVES
AND COOK.



*ASPECTS OF
POLITICAL
POWER IN THE
INDIAN STATE
FROM 1947
TO 1990*

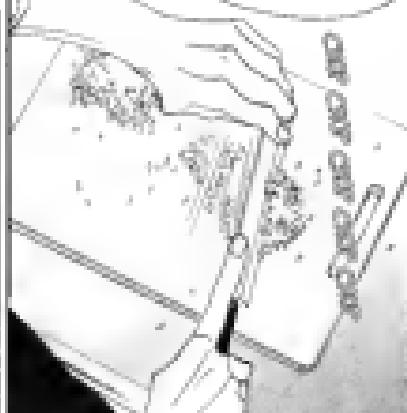


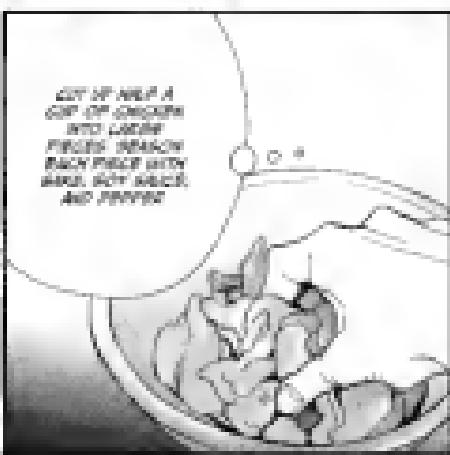
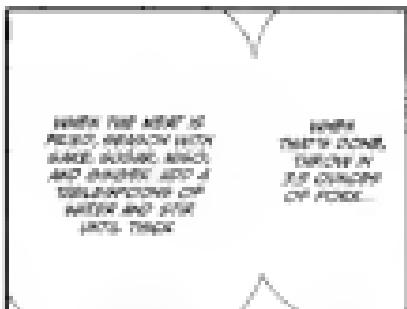
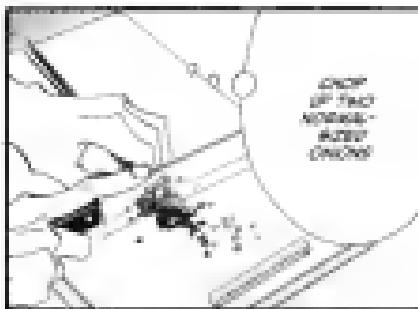
**WHILE THE ACOP
BUILDS APP IN THE
BACKGROUNDS
A BIT OF GOLF AND
SOFT ROCK STONE
FOR PLEASURE
DIALS AND IN POSSIBLY
THE ABSURD OF
HUMAN DUTY IT
GETS DONE.**



卷二
四

JOINTLY WITH THE
FIRST BLOCK OF
ARMED FORCES
AND OVER 100,000
ARMED VOLUNTEERS
ARE PREPARED



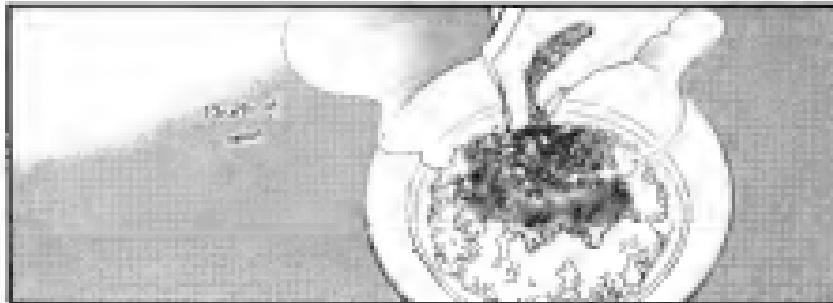


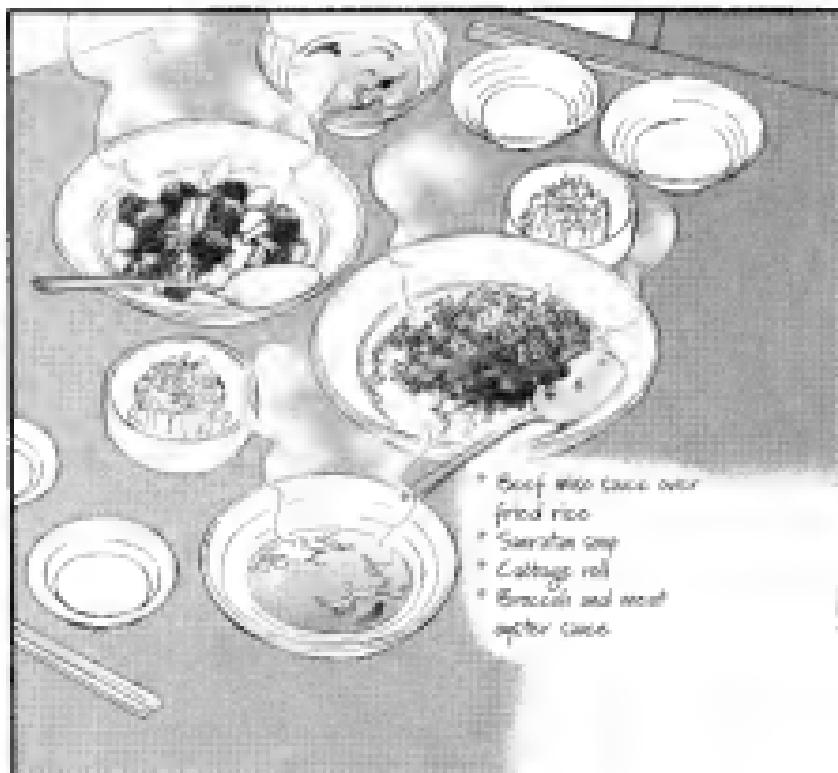


WHO'S
ABOUT LAST
NIGHT...





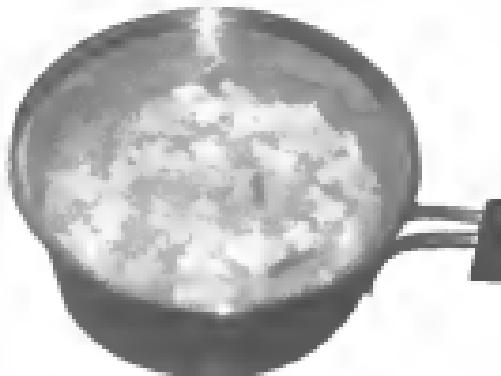






*Cabbage will be at best
representative of Koko
Shine's conscience.*

*It's a bit of a pain
to make, but for the
beef rice fried rice,
try adding thick pieces
of plain fried
beef and.*



What Did You Eat Yesterday?

Glossary

Doulaofiang: a spicy, salty paste made from fermented broad beans, soybeans, salt, rice, and spices

Miso soup: a traditional Japanese soup made of a soup stock called dashi, into which miso is dissolved

Miso: fermented soybean paste

Sake: rice wine

Scrambled soup: Chinese hot and sour soup

Shitake: type of mushroom

Tofu: bean curd that has been pressed into blocks

OH
HOLD FOR
MR. TOO

THIN,
SALT FOR
MR. TOO

AT MY
HOUSE,
WE ALREADY
DO SALT-
PLACED
BREAD

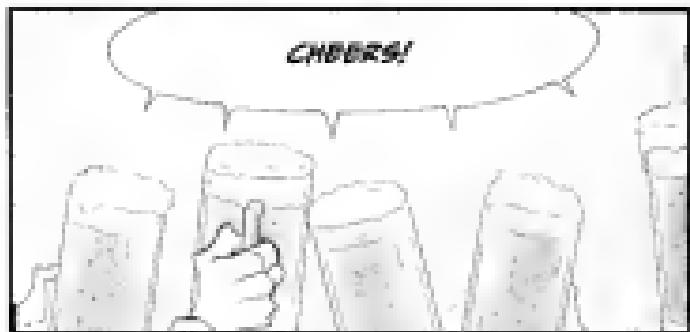
HOLD
FOR ME

BEST
DEFINITELY
HOLD BACK
FOR MR. T

SCANNER TO SHINE BACON
TICAN BACON JADE
FREQUENCER DASHPRO
CLEANER TANTA
TYPESETTER ICASSOP
OC SOPHIEHO BOT





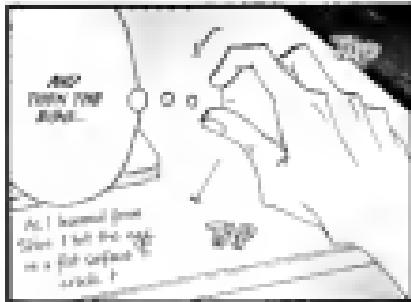


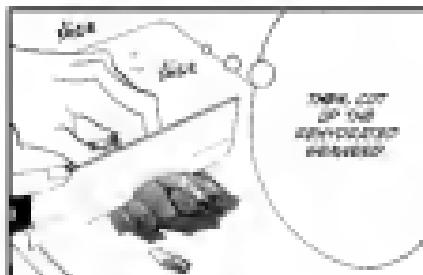
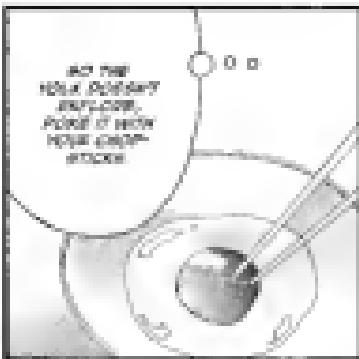


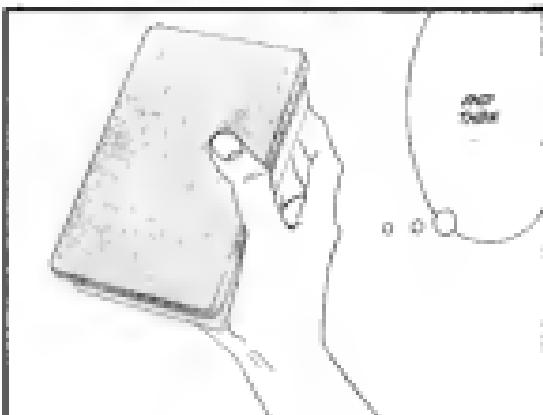


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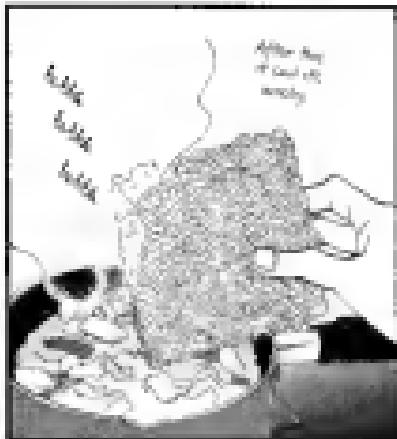
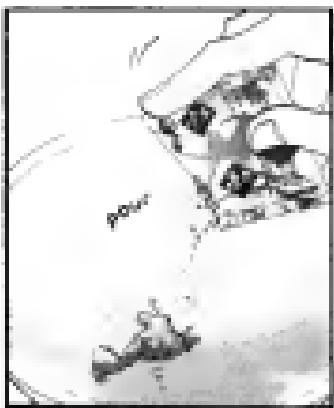






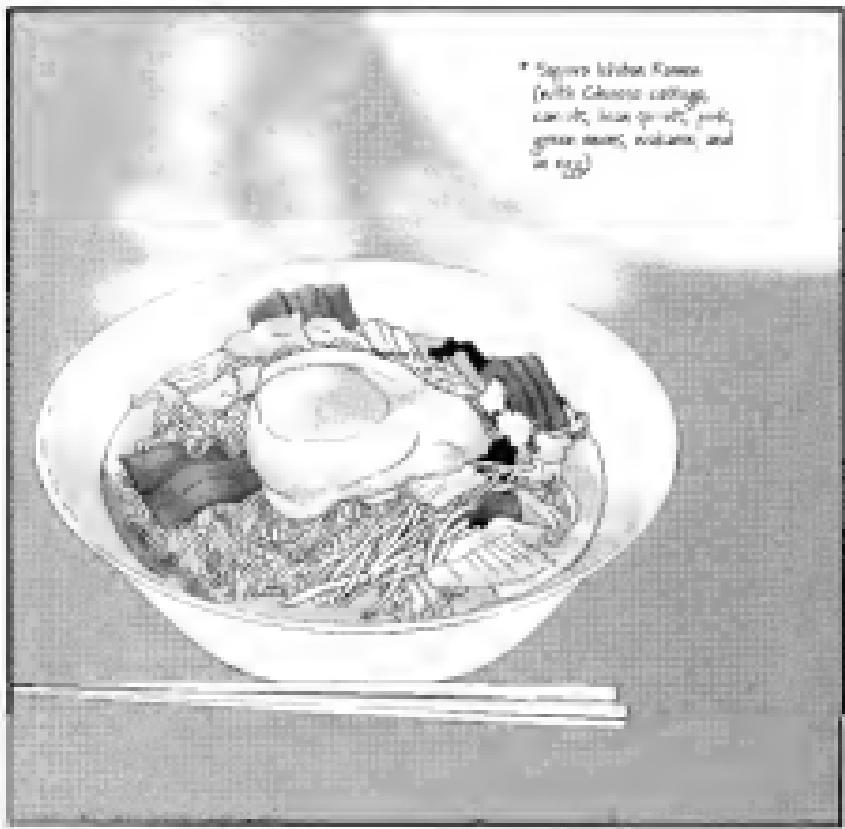






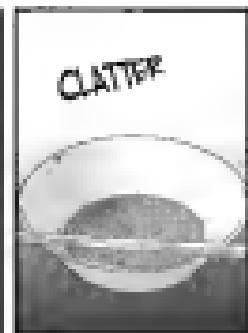


* Square baked Korean
(with Chinese cabbage,
carrot, bean sprout, pickled
green onion, radish, and
an egg)









*You, in the
summertime, Kyo
eat cabbage instead
of Chinese cabbage.*

*Instead of using
Chinese cabbage,
you can also use
kimchi and make
kimchi ramen.*

*I hear it's also
delicious if you fry
the kimchi in oil.*



What Did You Eat Yesterday?

Glossary

Kimchi: a traditional Korean pickled dish made of pickled vegetables with varied seasonings

Miso: fermented rice wine paste

Miso soup: a traditional Japanese soup made of a soup stock called dashi, into which miso is dissolved

Nori: a paper-like seaweed product

Ramen: Japanese noodle dish that originated in China

Soba: this Japanese noodle made from buckwheat flour, served cold or with dipping sauce

Wasabi: edible seaweed

SCANNER: TOSHIHIDODRAGON
TRANSLATOR: TOSHI
PROOFREADER: DASHIPO
BANNER: TANPA
DESIGNER: KASSOP
SOPHENPO: BOY

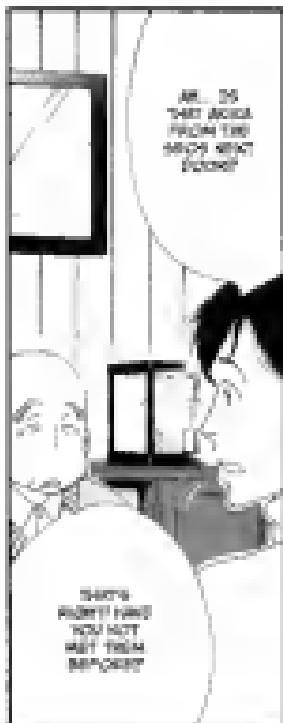
#19

HAPPY
NEW
YEAR!

It has been
some years
since Makoto
Shimura helped
out personally for
New Year's Day

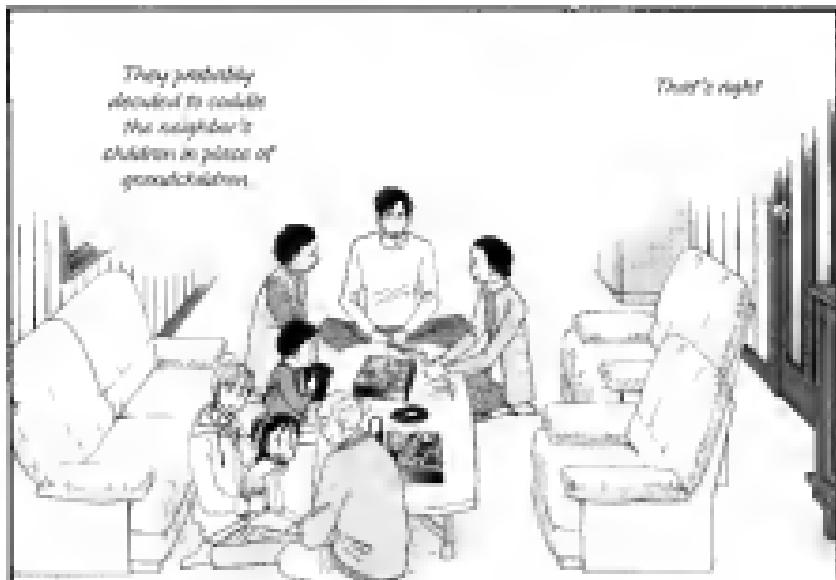
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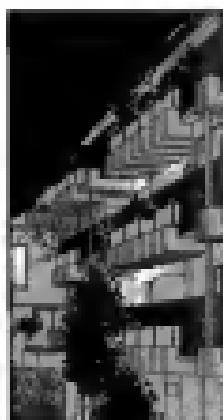






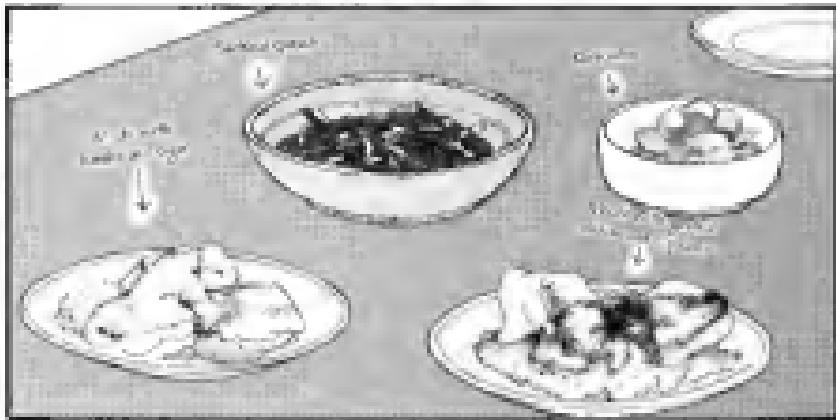
They probably
decided to handle
the neighbor's
children in place of
grandchildren.

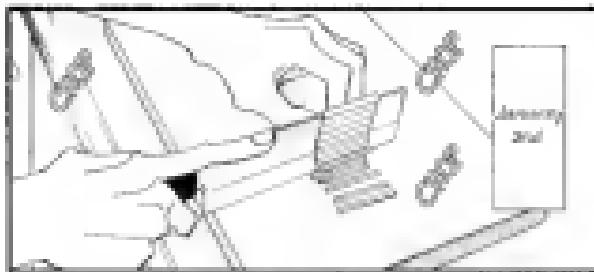
That's right

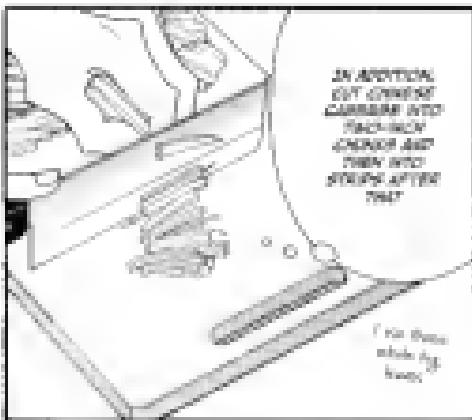






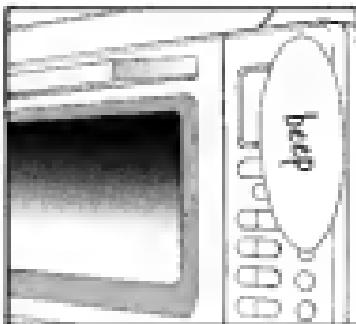








ABOVE: HANGING THE
POUNCE MEAT IN THE
REFRIGERATOR FOR
ONE HOUR AND A
HALF. LAY THEM ON A
WIRE RACK OVER A
ROASTING PAN AND ROAST
THEM IN THE OVEN
FOR 10 MINUTES.



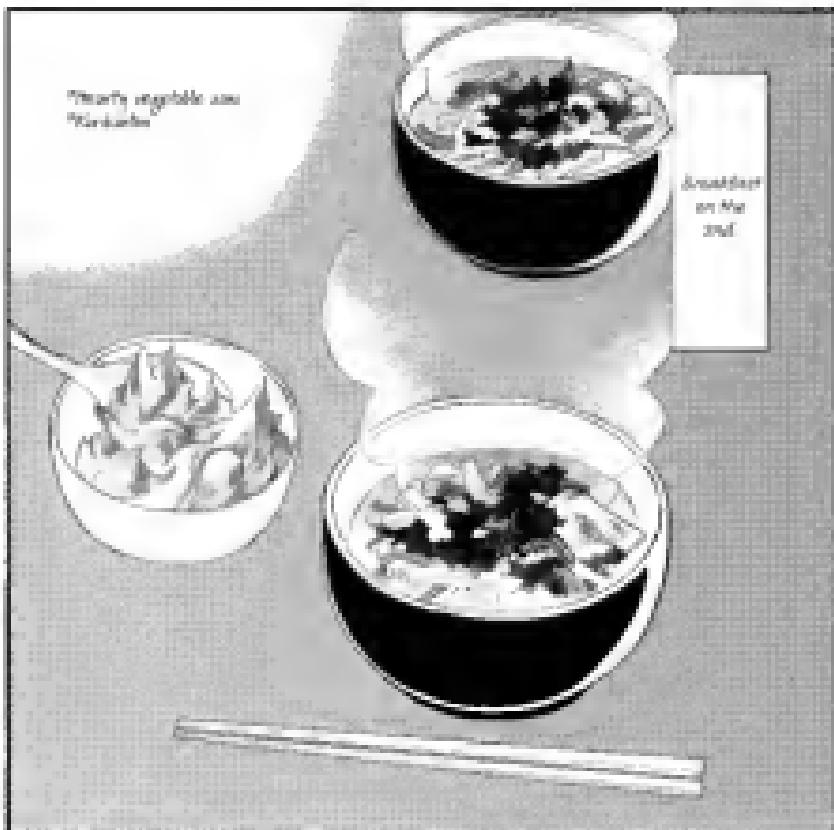
POUR MARINADE
OVER THE CHICKEN
AND LET IT REST
FOR 10 MINUTES.



OVER THE
MARINATED CHICKEN
POUNCE THE
BOWL WITH THE
CUCUMBERS, CARROTS,
ONION AND CHICKEN

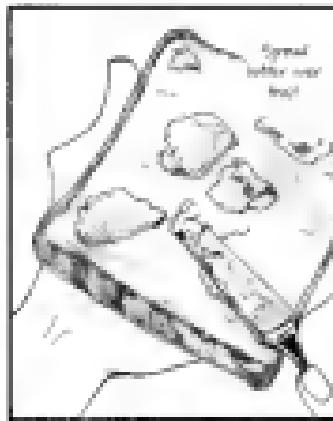


Cube the meat in
smaller pieces so
the heat is even.









The mochi in the Hearty Zoni
can be exchanged for rice to
make a Hearty Zoni, which
is also very delicious.

In this case, once the vegetables
have come to a boil, quickly add
washed uncooked rice. When the
rice has swelled up after about
10 minutes, add in the chicken,
and the dish is done after it
comes to a gentle boil.
It can also be served with
eggs if preferred.



What Did You Eat Yesterday?

Glossary

Akamego: deep-fried thin slices of tofu

Daiikon: Japanese radish

Kinako: soybean flour

Komatsuna: Japanese mustard spinach

Konobikōri: marinated seaweed pellets with chestnut

Mitsuba: Japanese wild parsley

Mochi: Japanese rice cake

Natto: soybeans fermented by natto bacteria, resulting in a strong smell and sticky consistency

Sake: rice wine

Soyeboshi: special seasoned soy sauce

Yuzu: East Asian citrus fruit that's quite sour

Yuzu kotsu: condiment paste made from yuzu peel and Chile peppers

Zoni: a soup containing mochi made for New Year's

Zoushi: Japanese rice soup made from pre-cooked rice and water

SIGH. WE
BOTH OURSELVES
A CHAMBERS
STUDENT. IT'S
MEEN A WHILE.

#20

SCANNERS TOSHIBODRACON
TRANSLATOR TOSHI
PROGRAMMER DAHIPPY
ARTISTIC DIRECTOR
TANIA KALEY
EDITORIAL STAFF
OLIVE SORRENSEN-BOT







IF THAT HAPPENS, THERE WOULD JUST HAVE TO BE AN INCOMPATIBILITY AND ANOTHER MEETUP.



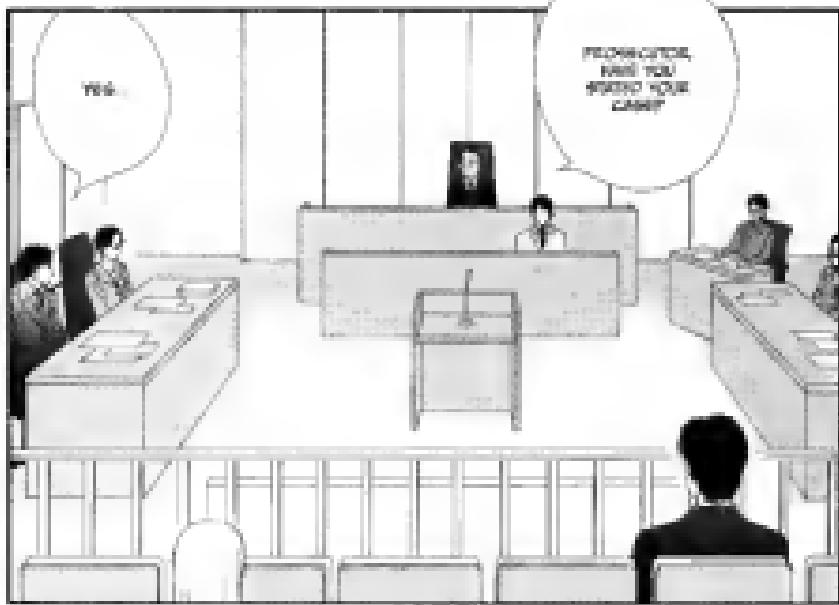
COMPRISED TO HIS ISN'T
ME. VANCE A BRITISH
CROWN SERVANT WHO'S
ALREADY HAD ENOUGH
BUT ALSO HE'S GOING
TO DO IF SOMETHING
HAPPENS BETWEEN AN
ENGLISHMAN AND A
FRENCHMAN AND A
SCOTTISH WOMAN.



23
Chancery
Office
Index







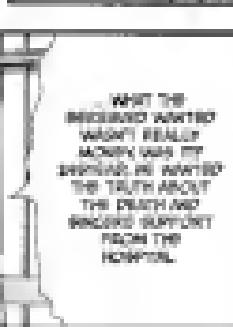
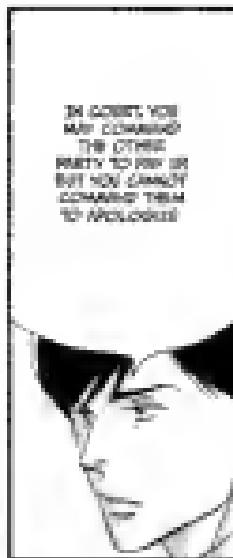
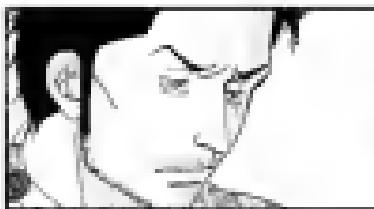


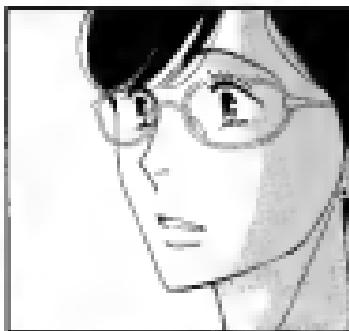
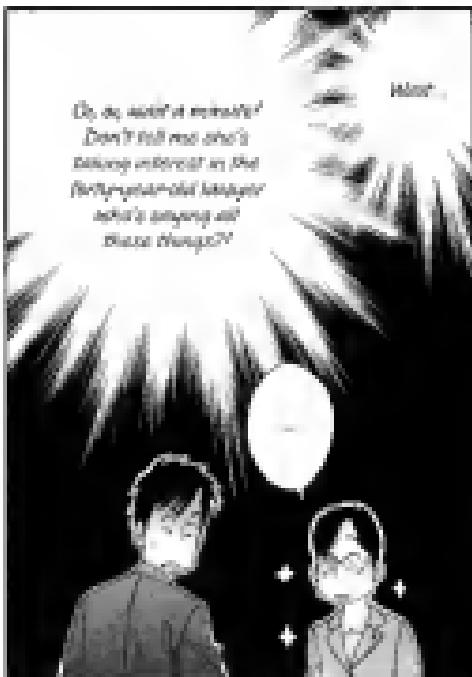


I LOST MY WIFE
KAREN SEVEN
JORDAN IS NOT
SCOUR JORDAN THE
RED INTERVIEWER
IS GOING TO
END UP IN
PRISON AGAIN.
IT'S GOING TO
HURT HIM.

AND IN THAT
SITUATION,
JUST ASKING THEM
TO DO WHAT THE
COMMUNIST
HAD REQUESTED
ISN'T IT?







Don't you think
this is disgusting?
Although I practice
such virtuous principles,
I compromised in my
actions. You must
have realized that
hypocrisy!

No, no.
Even with that
kind of face, Dr.
Goroshi is still the
impartial medical
inspector.
Loving & the
comprehension
exists in each case
has also been
very large!

BUT I THINK IT'S
AMAZING THAT YOU
DON'T THOUGHT
THROUGH MATTERS
LIKE THESE! EVEN
THOUGH SOMEONE
LIKE YOU ISN'T A
SIMPLE EASY
LITTLE...

I THOUGHT
SHE'S
SOMEBODY
FOOLISH FOR
A LAWYER TO
SPEAK OF
HIS OPINION
ABOUT THE PRACTICE...

...

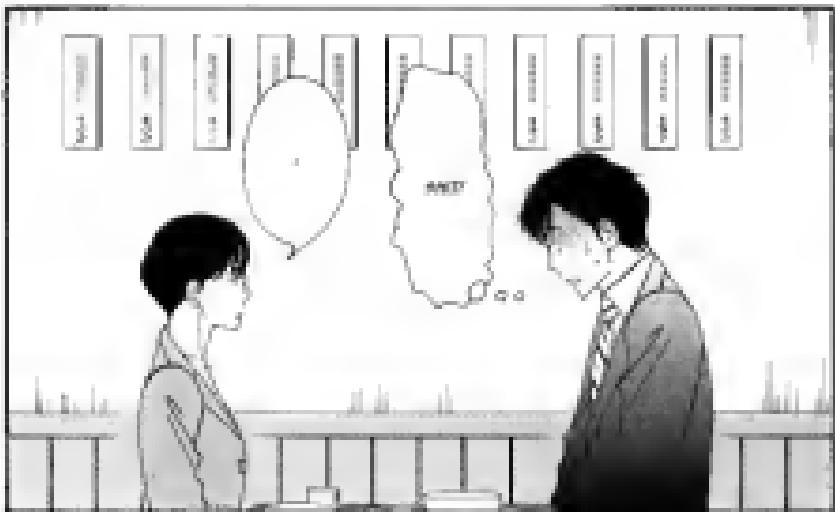
OH, NO!

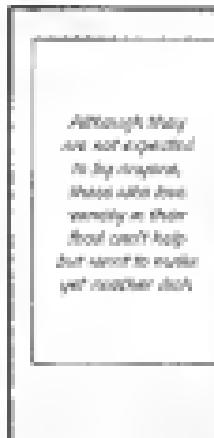
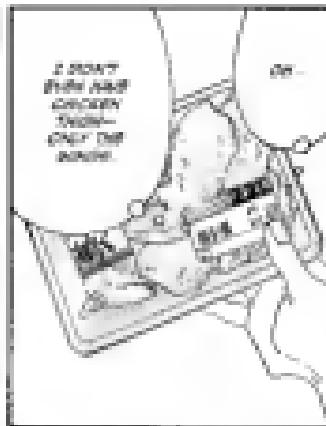
No, no, no, not such
a cute girl nearby here
and or this boyfriend in
too. I mean, please say
that's the case? She
has a boyfriend right?
Right... right??

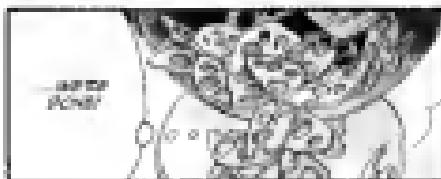
This is bad.
Really bad.
What should
I do??

What
now??

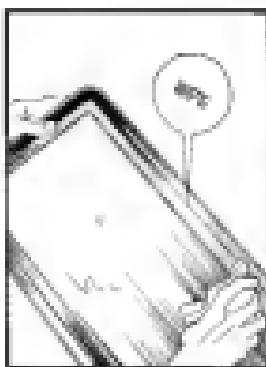
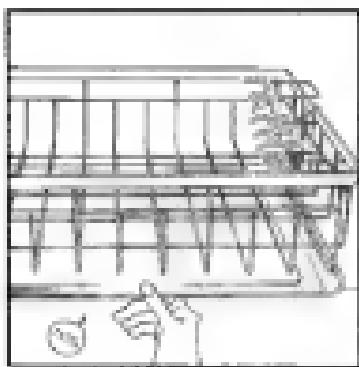




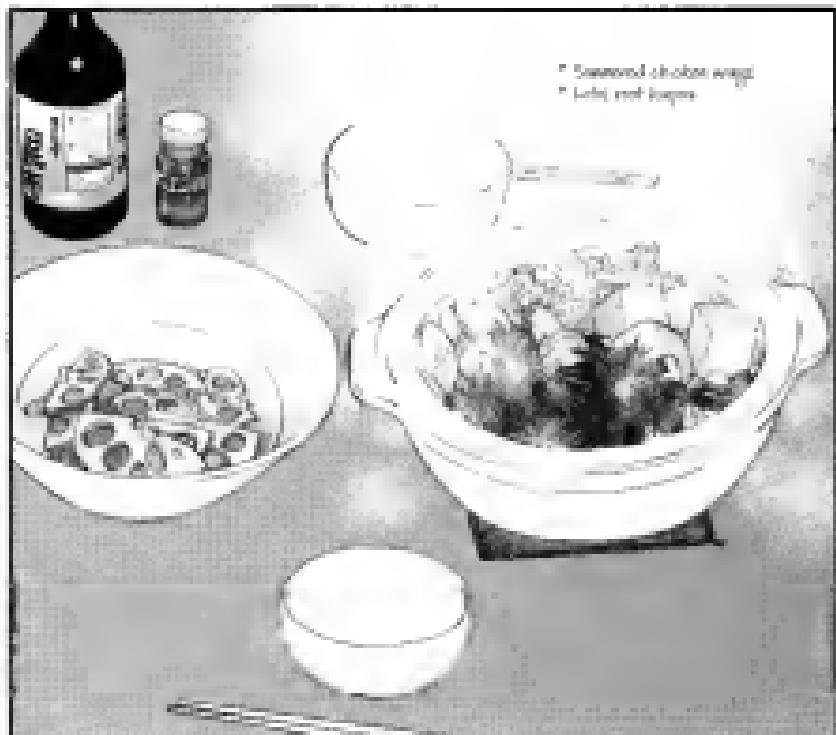


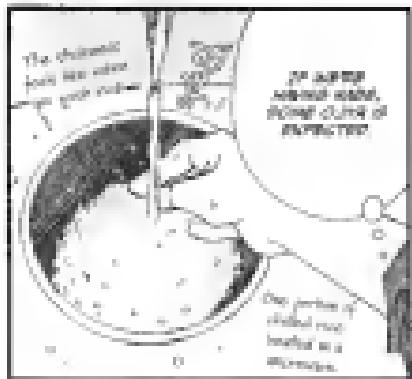


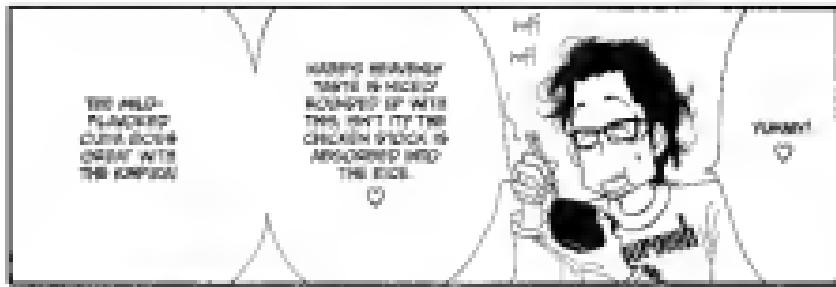
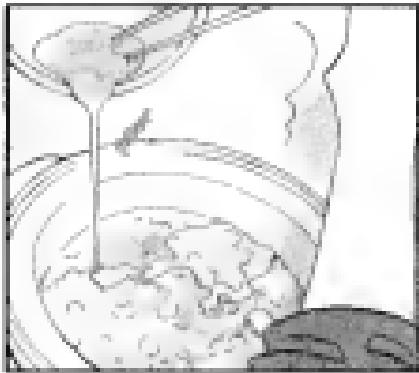
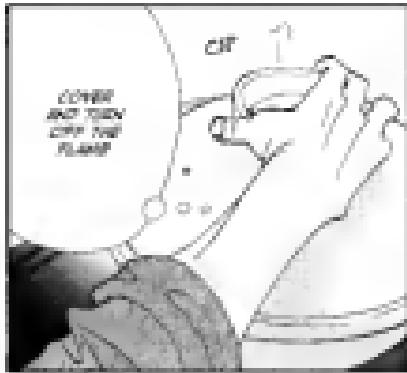
LEFT THE
PUMPKIN
HARISSA AND
ADDOO WHEN
THE LEMON ROOT
DEVELOPS A
GLAZE...













WELL, POINT
PAYS IT TWO
PAYS, NO
NEGRONI
DIDN'T VOTE
ANOTHER
POINT
THERE.



Right up to the end of
her two-month pregnancy,
Mrs. Negroni's attitude
toward Kaker was cool
and unchanged. That
surprised Kaker even more.



*The little bit of
vinegar added into
the lotus root dish
will lose its taste
while being stir-fried.
So the dish won't be
sweet. The vinegar
gives the lotus root a
crispy smell.*

What Did You Eat Yesterday?

Glossary

Motunabe: a soup base made of dashi, soy sauce, and mirin

Mirin: sweetened rice wine

Mizuna: Japanese mustard greens

Nabe: hotpot cooked in a clay pot

Oyak: rice gruel with ingredients and then seasoned with miso or soy sauce

Ponzu: a citrus-based sauce

Konpira: sautéed and simmered vegetables

Sake: rice wine

Yuzu koshou: condiment paste made from yuzu peel and Chile peppers

#21

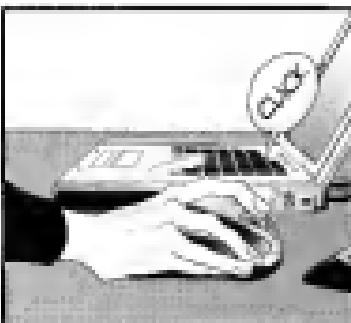
DUKE AND
JETT WERE
I HAD THAT
FOODIE HADN'T
PRODUCED
NOTHING
TO TASTE.
BUT IT'S
BETTER THAN
NOTHING.

BUT DUKE AND
JETT PLEASE ASK
ALBERTY TO ADD
100 MM ALSO.
WE'RE A TURN OFF.
THE PRICE OF SALAD
ON THE ALSO
POSSIBLE.

THE PRICE
OF BACON
CHICKEN FRIED
HAD BEEN ADDED
TO THE DINE.

a. 0





March 1990 - N.Y.C.

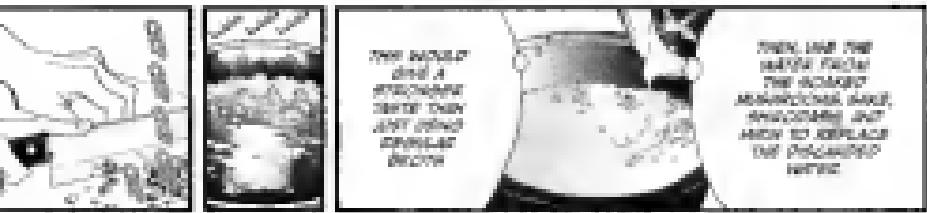
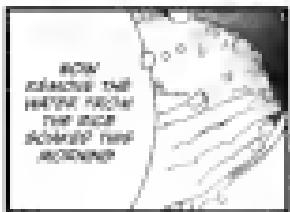
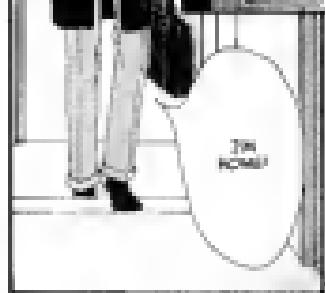
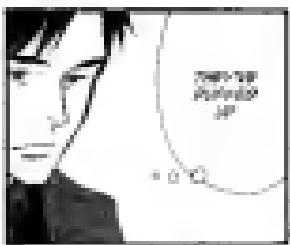
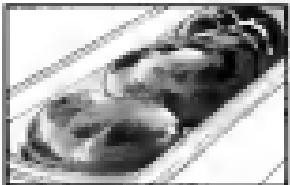


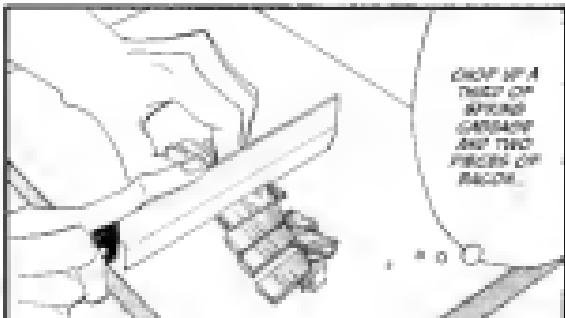
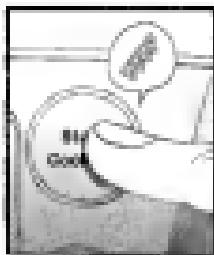














MELISSA AND I TELL
ALICE SHE'S A GREAT
BUTTER COOK, SO
WE TELL HER SHE'S
GONE TO THE
APARTMENT, AND TAKE
PORTIONS OF BUTTER
AND AN HOUR LATER
SHE'S AN EXPERT.

WEAR THE
CARABAO
SHIRT TO
RELAX, AND THE
STYLIZED
GLASS IN

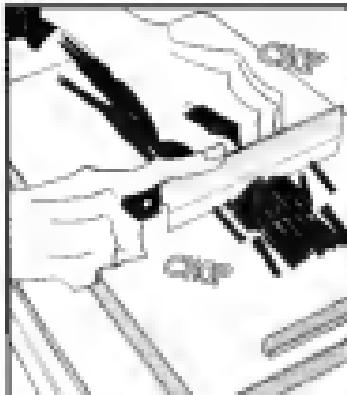
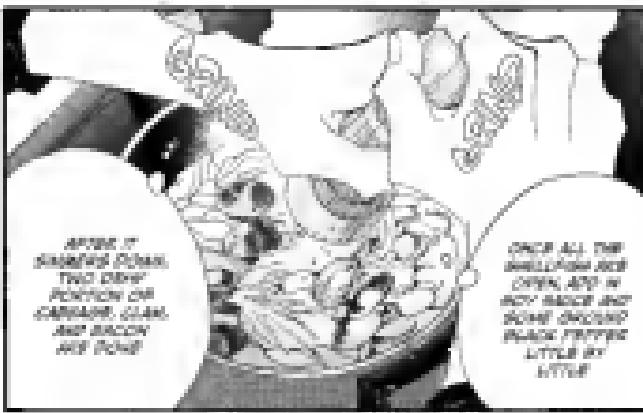
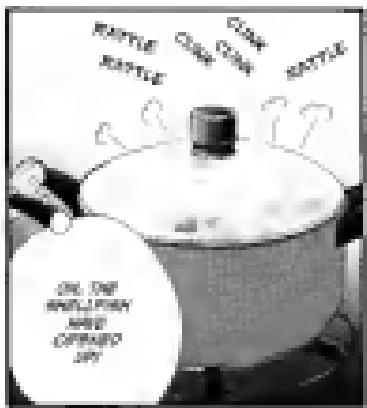


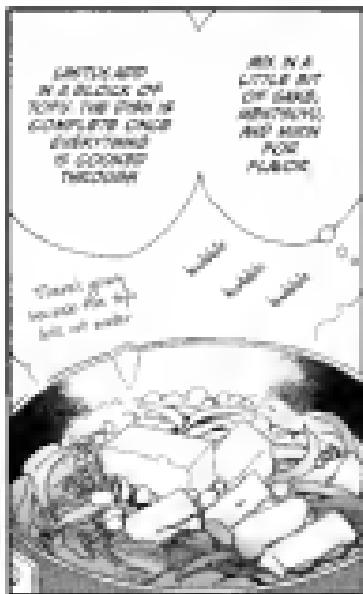
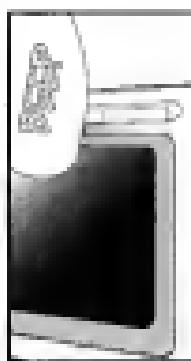
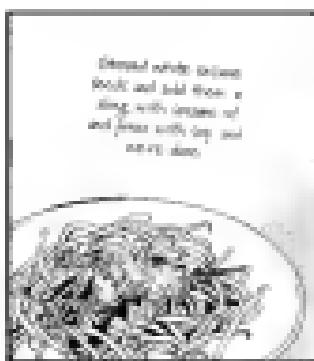
CLARE BOUGHT
A NEW CAR.
SHE'S IN THE
FREEZE AFTER
THE LAST TWO
HOURS AND THE
DRIVE HOME.

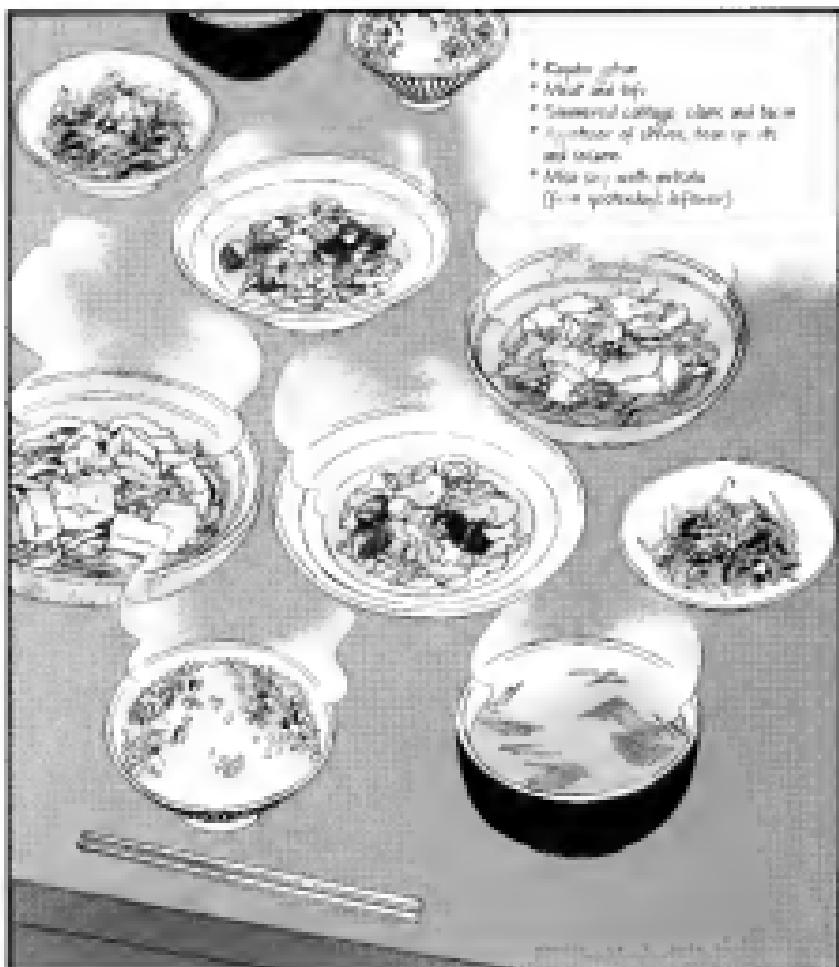


ON MY WAY BACK
I TOOK A WHILE,
ALTHOUGH IT WAS
JUST DROPPING THE
RENDERERS FOR
THE KARABAO GIGA.
SO I'M HERE, NO
LITTLE TODAY.





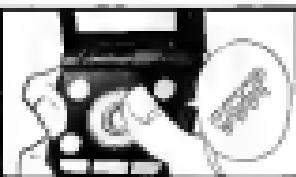




- Celeriac puree
- Meat and leeks
- Steamed cabbage, bacon and bacon
- Roast of chicken, bacon, onions and carrots
- Miso soup with mussels
(labeled as "spectacular" in the original image)









*For the appetizer
involving bean spreads,
chives and sesame oil,
chili oil can be used to
substitute the sesame oil.*

*Also, remember to
consume the frozen
clams within two weeks
of freezing them.*



What Did You Eat Yesterday?

Glossary

Akage: deep-fried thin slices of tofu

Denko shiitake: the highest grade of shiitake mushrooms

Ebi: long, thin white mushrooms

Kayaku gohan: a rice dish with seasoned ingredients (usually vegetables and chicken)

Konjac: jelly made from the rhizome of devil's tongue, a plant in eastern Asia

Mentsuyu: a soup base made of dashi, soy sauce, and mirin

Mirin: sweetened rice wine

Miso soup: a traditional Japanese soup made of a soup stock called dashi, into which miso is dissolved

Miso: fermented soybean paste

Mitsuba: Japanese wild parsley

Ponzu: a citrus-based sauce

Sake: rice wine

Shiitake: type of mushrooms

Shirodashi: special seasoned soy sauce

Takikomi gohan: a rice dish that is seasoned with soy sauce and served with mixed vegetables

Tofu: bean curd that has been pressed into blocks

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Entropy is a magazine.

BLACK

Shopping
is just like
hunting.

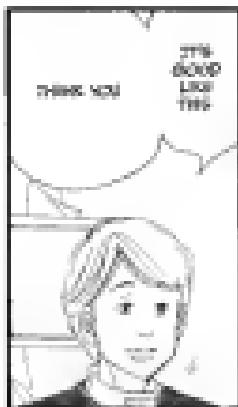
#22



SCANNER: TOSHIRODRAGON
TRANSLATOR: JAPE
CLEANER: RALLY
TYPESETTER: MASSOP
PROOFREADER: SOPHENDOJOBO











she's
normally
like this

And
what did
you do
in the
class?

WE'LL WE
START WITH
A SHAMPOO.
THAT'S THE
VERY PLEASE.

OK.

Sly

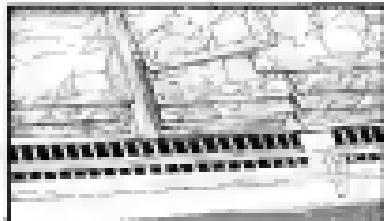
Mr. Homopuchi is one
of those customers who
always comes without a
reservation. He knows
about us and chooses to
get his hair cut here, but
for whatever reason, she
always asks for Kaga.

LEOPARD
PUB
BAR
KAGA

WE DON'T
OFFER ANY
DISCOUNTS!

ALREADY

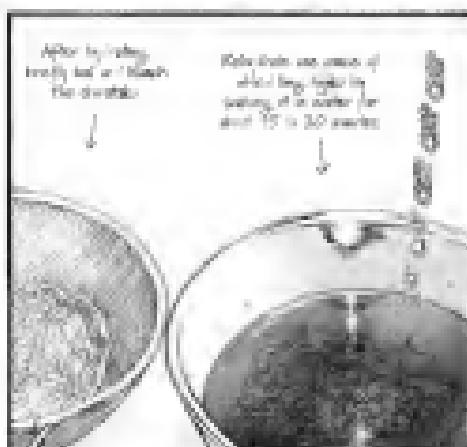
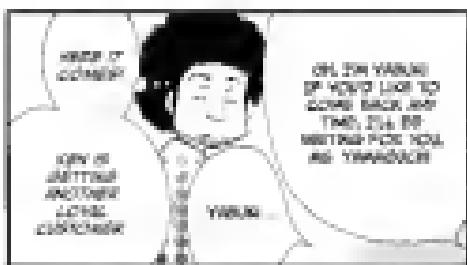
Don't
worry...



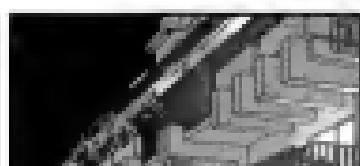


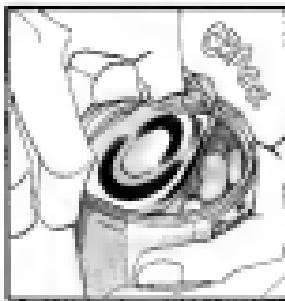


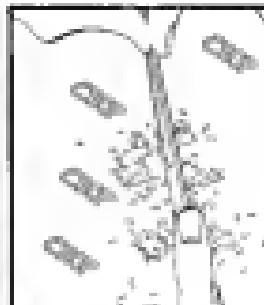
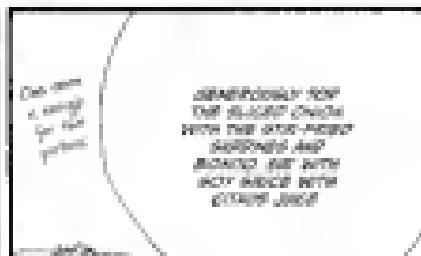
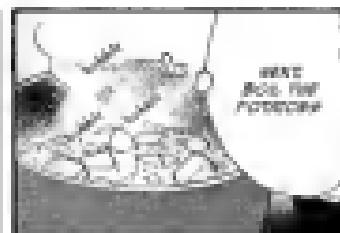




Kale chips are made of whole kale chips by baking it in oven for about 15 to 20 minutes



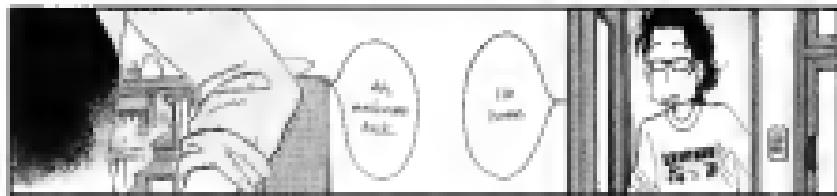






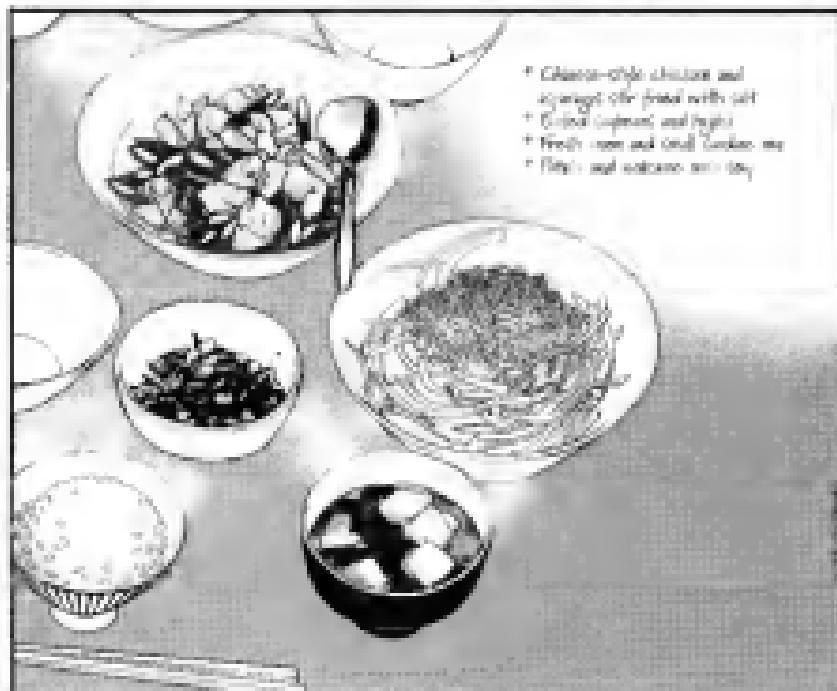
COOK THE CHICKEN BY STIRRING IT IN HEAVY OIL. THEN ADD THE SOY SAUCE FROM BEFORE AND COOK CHICKEN STOCK AND A BIT OF SOY SAUCE. ADD PEPPERS AND PEPPER TO TOP.

COOK THE CHICKEN BY STIRRING IT IN HEAVY OIL. THEN ADD THE SOY SAUCE FROM BEFORE AND COOK CHICKEN STOCK AND A BIT OF SOY SAUCE. ADD PEPPERS AND PEPPER TO TOP.



CHINESE
FOOD

CHINESE
FOOD



- Chinese-style chicken and vegetables stir-fried with salt
- Chinese sausages and beans
- Fresh radish and dried carrots
- Radish and radishes with soy





Misaki tool:

*When making this dish,
it's all right to use long
soybeans or short soybeans—
whichever you prefer.
It is also possible to use
soybeans boiled in water,
but unboiled soybeans
are softer. Is a "dry
pack" (the same thing
as unboiled) is
recommended here.*

What Did You Eat Yesterday?

Glossary

Bai choi: Chinese cabbage

Bonito: a medium-sized fish in the mackerel family

Kombu: a brown sea vegetable rich in fiber

Miso soup: a traditional Japanese soup made of a soup stock called dashi, into which miso is dissolved

Miso: fermented soybean paste

Sake: rice wine

Shirataki: noodles made from konjac

Tofu: bean curd that has been pressed into blocks

Wasabi: edible horseradish

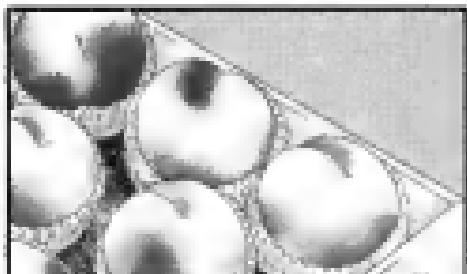
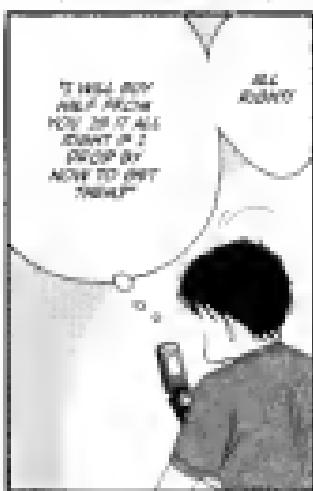
SCANNER: TOSHIRODRAGON
TRANSLATOR: TOSHI
EDITOR: BLASSOP
PROOFREADER: SOPHENDO(BOT)



REGULAT
PAST TO
IMPROV
KAMI

AM... AMER
TRAVEL SOON
PEACEFUL AS
THE OCEAN

#23





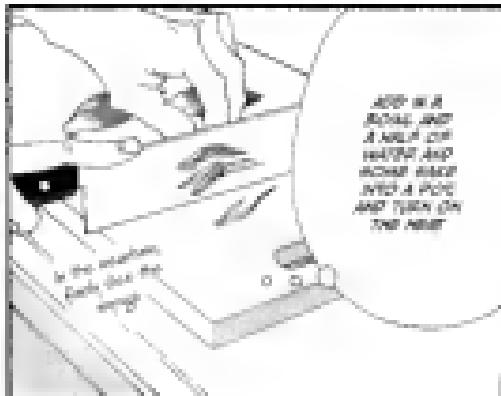
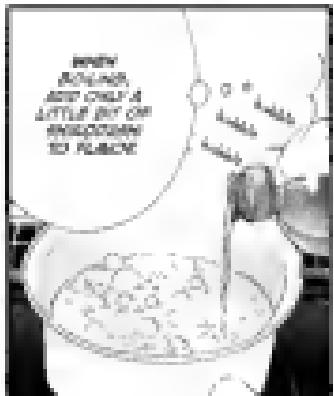
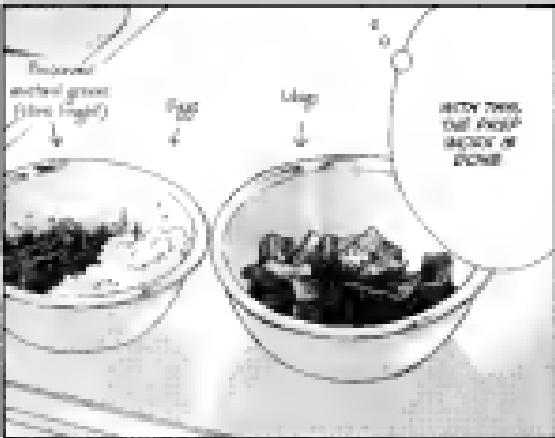
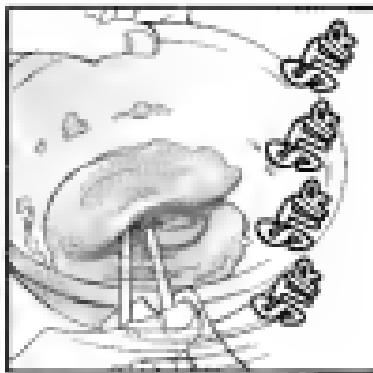


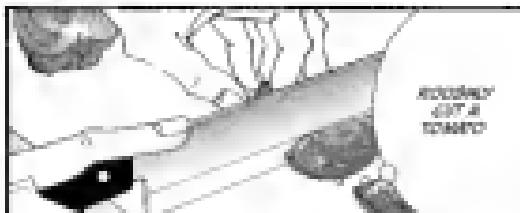
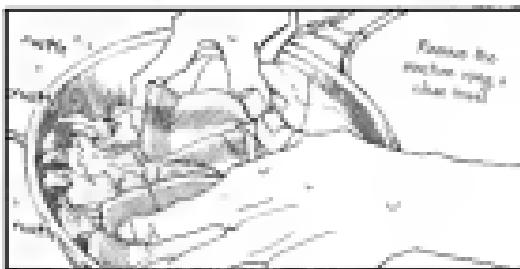
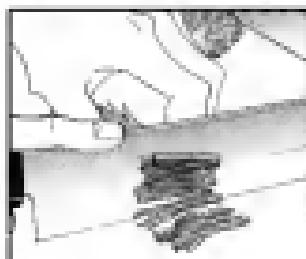












Cut 6 eggplants into chunks and fry them. To each mound of lettuce add sliced tomatoes, onions, and dried eggplant (fry until just soft, then drain) to make a salad with which to garnish the eggplant. (Finely cut herbs and various dressings also work.)



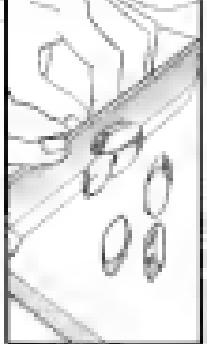
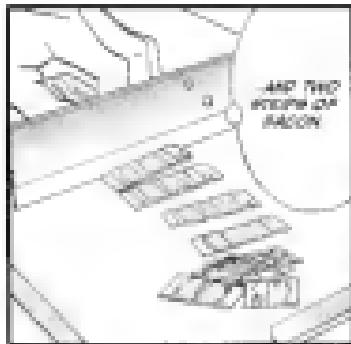
ADD THE
PICKLES
ON TOP
AND CHILI
IN THE
MIDDLE.

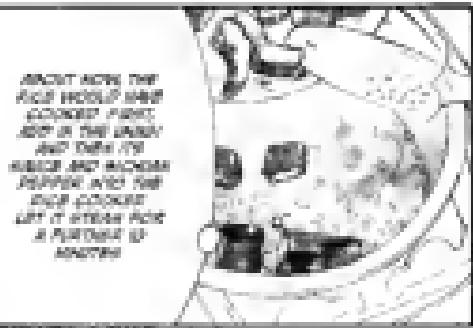
LET'S ADD TO DO
AS IT IS, BUT ILL
PUT THEM ON TOP
OF THE LETTUCE
AND CHILI AND
POUR THE SAUCE
ALL OVER.

I DON'T KNOW
ABOUT THIS,
BUT I SHOULD
JUST EAT
SALAD FOR
DINNER.

IT'S NICE
ANOTHER
ONE...



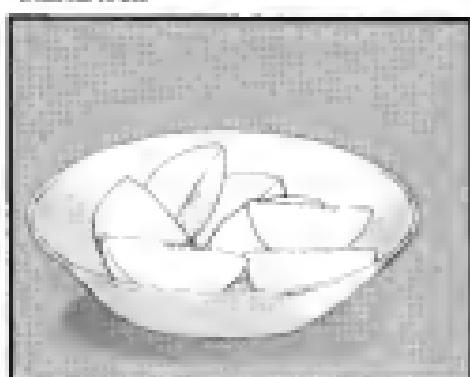








THE DRAWING IN THIS COMIC STRIP IS A REPRODUCTION OF A COOKBOOK PUBLISHED BY THE KOREAN GOVERNMENT IN 1950. THE COOKBOOK WAS TITLED "KOREAN COOKBOOK" AND IT WAS PART OF THE "KOREAN COOKBOOK SERIES".





Ungi mae gohan
green, pickled daikon,
or others can be used to
substitute mustard greens.

*If the dish can be
consumed immediately
without heating it, pickled
cucumbers can be
used as well.*



What Did You Eat Yesterday?

Glossary

Dakou: Japanese radish

Maze gohan: a rice dish in which the ingredients are added after the rice is cooked

Mentsuyu: a soup base made of dashi, soy sauce, and mirin

Mirin: sweetened rice wine

Mizuna: Japanese ginger

Nazukari usagi: fried oil in sweet soy sauce

Nikumonade: Japanese dish in which the fish is first fried, then marinated in vinegar

Ponzu: Japanese basil

Sake: rice wine

Shirodashi: special seasoned soy sauce

Sichuan pepper: Japanese pepper

Tofu: bean curd that has been pressed into blocks

Usagi: freshwater eel

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MANGA: TOSHIRO DRAGON

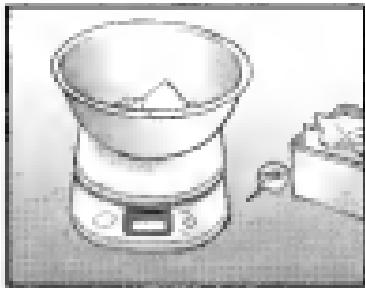
TRANSLATOR: JADE

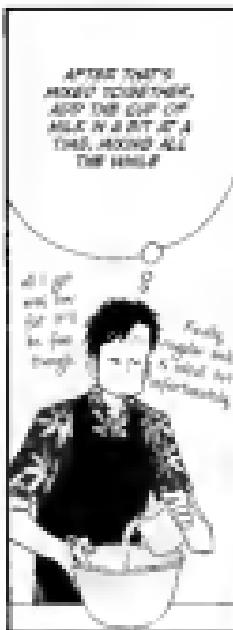
CLERICAL: ALTIERA

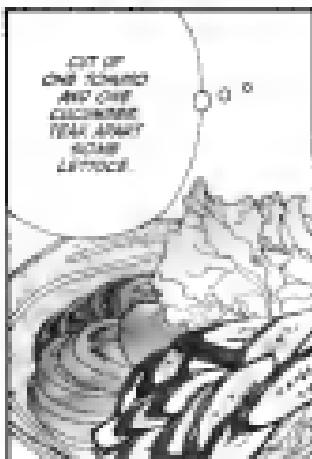
TYPESETTER: ICASSOP

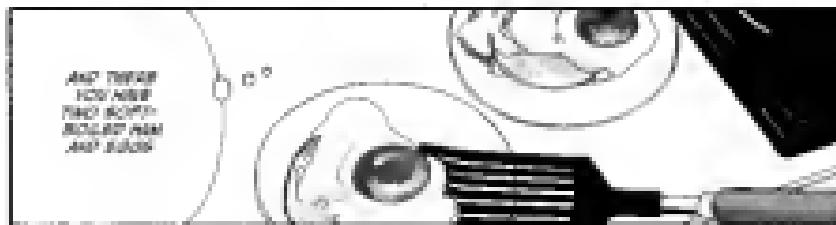
PROOFREADER: SOPHIEINPOJOT

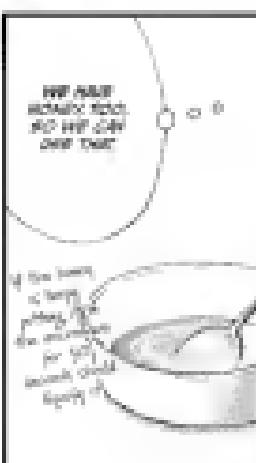




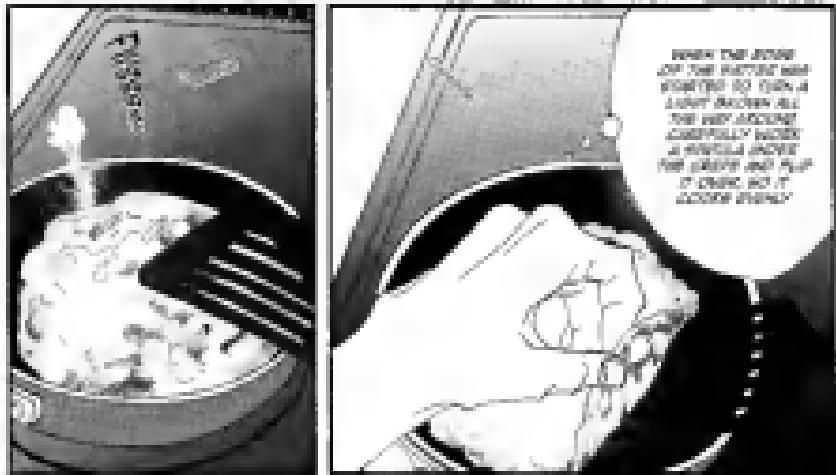
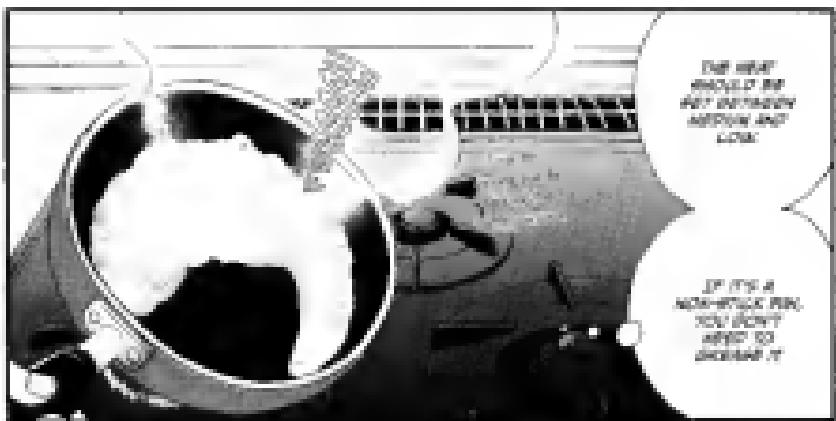


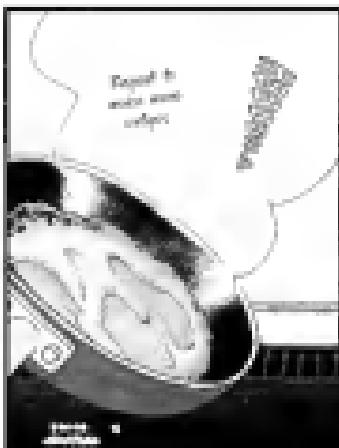










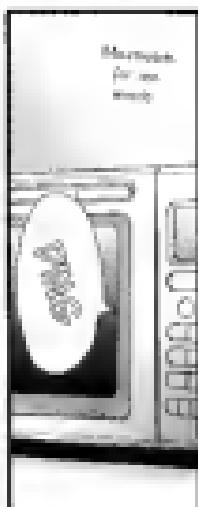
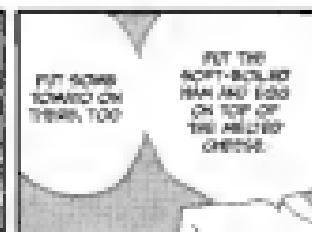
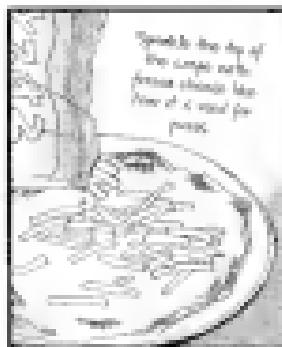




- * White yogurt (vanilla, fruit, honey, granola, banana, etc.)
- * Black yogurt (cocoa, strawberry cream, chocolate sauce, yogurt honey, etc.)

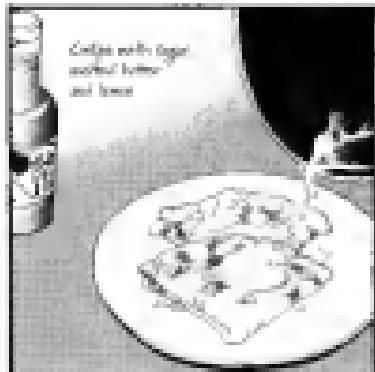








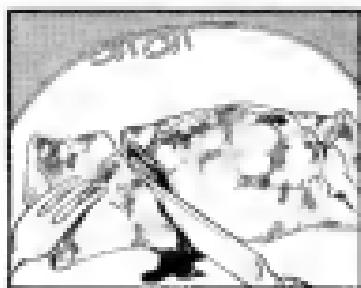
I've eaten two dozen carrots before, but those carrots are good, too.







Vanilla ice cream,
whipped cream
and chocolate sauce.



FELLY
MY
STOMACH
IS GETTING
TOO FULL

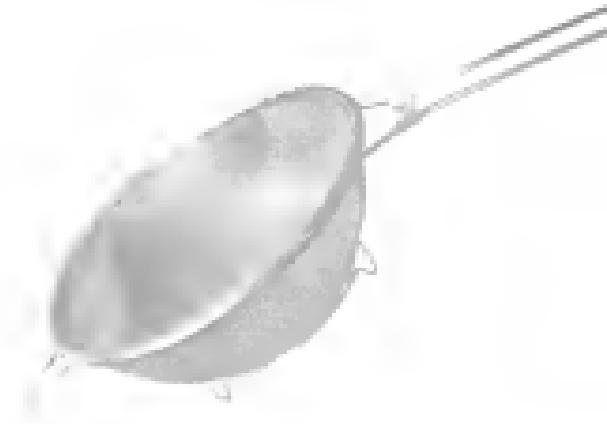


THERE'S NO
MISTAKING HOW
DELICIOUS
THIS IS









*To ore on the side of
caution, be sure to stain the
finished dough, but it's all
right if you disregard this step.*

*Also, making the batter
about two hours before you go
to bed and then cooking the
cupcakes the next day makes it
easier in the morning.*

*And since making your
own whipped cream can seem
overwhelming, it's fine to use
the frozen kind, too.*

Broccoli and Unusual Mayonnaise

Sir-Fried Eggplant and Paprika

Tuna and Shrimp Sashimi with Powdered Kudzu

And so forth...



Don't forget the cleanup!

The next volume of What Did You Eat Yesterday? includes:

Chikuzenni

Fried Spinach Mustard and Bean Sprouts

Salmon, Egg, and Cucumber Sushi

Eggplant and Fried Tofu with Ginger Miso Soup

Pickled Daikon, Cucumbers, and Carrots

Hamburger Stew with Mushroom Gravy



What Did You Eat Yesterday?

Glossary

Chikuzenni: stewed dish with chicken, root vegetables, and konjac in oil and boiled with soy sauce and sugar

Dakken: Japanese radish

Kudzu: the "mile-a-minute vine"

Miso soup: a traditional Japanese soup made of a soup stock called dashi, into which miso is dissolved

Miso: fermented soybean paste

Shitake: type of mushroom

Sushi: cooked vinegar rice commonly topped with seafood

Tofu: bean curd that has been pressed into blocks

Ume: a fruit often compared to a plum, but more closely related to apricots

Unazuke: paste made from the unripe fruit